



The Hotel Frankfort

Valentines Wine Dinner ~ February 14th, 2018 ~ 5pm Start

\$50 Per Person, Reservations Required, Limited Seating

- 1st Course: Pan Seared Scallops w/Lemon Balsamic Drizzle
2013 Mer Soleil Silver Unoaked Chardonnay, Monterey County, California
- 2nd Course: Creamy Seafood Bisque
2015 Babich Family Estates Sauvignon Blanc, Marlborough, New Zealand
- 3rd Course: Fresh Salad Greens w/Dried Michigan Cherries, Candied Walnuts & Pecans, Goat Cheese w/House Made Cherry Vinaigrette
2014 Mercer Horse Heaven Hills Rose, Prosser, Washington
- 4th Course: Surf & Turf – Chargrilled Smoked Prime Rib w/Burgundy Mushroom Sauce & Coconut Shrimp w/Sesame Pineapple Chutney
2013 Antinori Tenuta Guado Al Tasso Il Bruciato, Italy (Cabernet Sauvignon 65%, Merlot 20%, Syrah 15%)
- 5th Course: Angel Food Cake topped w/Champagne Infused Fresh Local Berries & Tapioca Pudding
2015 Chateau Grand Traverse “Late Harvest Riesling”, Old Mission Peninsula, Michigan